Laderas de Cabama Rioja, DOCa Rioja 2021

EVA0352023

Laderas de Cabama

— Rioja, Spain

A pure and elegant single vineyard Rioja

Production

Produced from a single plot of 40 year old, 100% Tempranillo vines in Ollauri. The grapes are hand-harvested and the wine is partly made using whole-berry, semi-carbonic fermentation in concrete vats.

It then spends 14 months in used French oak, and a further 9-12 months in concrete following the oak, for natural sedimentation and stabilisation allowing for more resolved and integrated tannins. Effectively this is a declassified Reserva - though the focus here is on quality rather than ageing.

Tasting note

Pure, poised and dark-fruited with balsamic notes, elegance and a lightness of touch.

Food Match

Almost any kind of lamb dish from roast lamb to tender lamb cutlets. Label and bottle shape changing with 2018 vintage

ABV:
15.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
DOCa Rioja

Winemaker:
Luis Valentin

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
18437007841111